



IRVINE SPECTRUM • (949) 872-2101  
45 FORTUNE DRIVE, IRVINE, CA. 92618

Javier's Crystal Cove Newport Coast  
Javier's Cabo Azul Resort & Spa



# JAVIER'S IRVINE BANQUET FACILITIES

## *Marcos Room*

The Marcos Room features a long dining table for 12 to 16 guests. This private room lends itself to family gatherings, business meetings or any occasion you would like to celebrate in a comfortable, luxurious, secluded atmosphere. The Marcos Room is available for lunch or dinner.



## *Cabana*

The Cabana is a small private enclosed area on our tropical patio that holds 12 to 14 guests. Perfect for an intimate family dinner, a business meeting or just a fun-filled evening with friends. The Cabana is available for lunch or dinner.



## *Chocolate Room*

Named for the rich brown color of its décor, the Chocolate Room accommodates 35 to 45 guests for private functions of all sorts. A comfortable setting, it offers a combination of booths, banquettes and tables. The Chocolate Room is available for lunch or dinner.



## *The Patio*

This covered patio area off the main dining room, accommodates 45 to 50 guests. The beautiful outdoor setting is a perfect spot for celebrating any occasion or business gathering. The Patio is available for lunch or dinner.



**View, Print or Email this Menu  
at: [YourRC.com](http://YourRC.com)**

FOR AN IMMEDIATE FAXED MENU  
CALL: (800) 774FOOD, PRESS "2",  
THEN ENTER EXT. EXT. 805



**Irvine Spectrum**  
45 Fortune Dr. #400  
Irvine, CA., 92618

**(949) 872-2101**  
**Fax: (949) 872-2098**

## **SELECT FIVE CHOICES FROM OUR MENU:**

*BANQUET PRICES LISTED BELOW*

### **MENU SELECTIONS \$40.00 to \$70.00**

#### **APPETIZERS**

Available at additional cost

#### **DINNER SALADS**

included

#### **DESSERTS**

\$6.00 each

#### **SOFT DRINKS**

\$3.00 each

*One check will be presented for food and liquor;  
prices listed plus 20% gratuity and 7.75% Sales Tax*

A reservation is only considered confirmed following the signing of the banquet agreement and payment of non-refundable deposit. This deposit will only be used if the party is cancelled less than 48 hours prior to reservation.

Charges will be based on the minimum guest count as stated in contract even if the actual count is less. Five menu items must be selected from the attached menu. Individual, personalized menus will be prepared for your party.

View, Print or Email this Menu  
at: [YourRC.com](http://YourRC.com)

FOR AN IMMEDIATE FAXED MENU  
CALL: (800) 774FOOD, PRESS "2",  
THEN ENTER EXT. EXT. 805



Javier's

Irvine Spectrum  
45 Fortune Dr. #400  
Irvine, CA., 92618

(949) 872-2101  
Fax: (949) 872-2098

## Entrée Selections \$40 ~ \$70

**\$40**

POLLO ASADO  
POLLO A LA CHIPOTLE  
MILANESA DE POLLO  
MOLE POBLANO  
MOLE VERDE  
CHILE NEGRO  
CHILE VERDE  
CARNITAS  
FAJITAS DE CARNE O POLLO  
ENCHILADAS POBLANAS  
ENCHILADAS SUIZAS  
ENCHILADAS DE CANGREJO  
ENCHILADAS DE MARISCOS  
ENCHILADAS DE CAMARONES  
ENCHILADAS PUEBLO (LOBSTER)  
STEAK PICADO  
ARRACHERA  
CARNE TAMPIQUENA  
COSTILLA DE RES  
CALLITOS MAZATLAN  
CABO AZUL

**\$50**

CAMARONES AL MOJO DE AJO  
CAMARONES RANCHEROS  
CAMARONES POBLANOS  
CAMARONES CON RAJAS  
FILETE COSTENO  
FILETE ARRIERO  
FILETE LADRILLO  
FILETE ANTIGUO  
CARNE ASADA  
PESCADO DEL DIA  
PESCADO A LA VERACRUZANA

**\$70**

CARNE Y CAMARONES  
MAR Y TIERRA (STEAK & LOBSTER)

**ALL ENTREES SERVED  
WITH A DINNER SALAD.**

ALL OF JAVIER'S AUTHENTIC MEXICAN CUISINE IS PREPARED DAILY FROM THE FRESHEST AVAILABLE INGREDIENTS.  
**BUEN PROVECHO!**

View, Print or Email this Menu  
at: [YourRC.com](http://YourRC.com)

FOR AN IMMEDIATE FAXED MENU  
CALL: (800) 774FOOD, PRESS "2",  
THEN ENTER EXT. EXT. 805



Javier's

Irvine Spectrum  
45 Fortune Dr. #400  
Irvine, CA., 92618

(949) 872-2101  
Fax: (949) 872-2098

## Entree Item Descriptions

### **POLLO ASADO**

Grilled butterflied breast of Jidori chicken. Served with frijoles de la olla, guacamole and a grilled poblano chile stuffed with cotija cheese.

### **MOLE POBLANO**

Two 4 oz. natural chicken breast sautéed then baked and topped with mole sauce. Served with arroz, refritos and warm tortillas.

### **MOLE VERDE**

Bone-in airline chicken breast sautéed then baked in a mole verde sauce. Served with arroz and refritos.

### **CHILE NEGRO**

Tender beef short ribs sautéed then baked in chile negro sauce. Served with white rice and frijoles de olla.

### **POLLO A LA CHIPOTLE**

Two 4 oz. natural chicken breast sautéed then baked and topped with our chipotle cream sauce, flavored with mushrooms and onions. Served with avocado slices, white rice and black beans.

### **MILANESA DE POLLO**

Tender boneless chicken breast lightly breaded and pan-fried. Served with pure de papa and chile con rajas

### **CARNITAS**

Fresh natural pork prepared Michoacan style. Served with salsa quemada, refritos, guacamole, cilantro and warm tortillas.

### **FAJITAS DE CARNE O POLLO**

Marinated strips of Angus Beef steak or Jidori chicken breast sautéed with pasilla chiles, onions and tomatoes. Served with refritos, guacamole and warm tortillas.

### **ENCHILADAS POBLANAS**

Two natural chicken enchiladas covered with mole sauce. Served with arroz and refritos.

### **ENCHILADAS SUIZAS**

Two natural chicken enchiladas covered with tomatillo sauce and topped with sour cream. Served with arroz and refritos.

### **ENCHILADAS DE CANGREJO**

Two enchiladas stuffed with fresh Dungeness crab sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.

### **ENCHILADAS DE MARISCOS**

Two fresh Dungeness crab and shrimp enchiladas sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.

### **ENCHILADAS DE CAMARONES**

Two enchiladas stuffed with shrimp sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.

### **STEAK PICADO**

Angus Beef steak sautéed with tomatoes, onions, pasilla chiles and flavored with cilantro. Served with arroz, refritos and warm tortillas. Banquet Menu Descriptions

### **CHILE VERDE**

Tender natural pork sautéed with onions and chiles in a tomatillo sauce. Served with arroz, refritos and warm tortillas.

### **ENCHILADAS PUEBLO**

Two Maine lobster enchiladas sautéed in garlic butter, onions, and parsley then covered in a tomatillo sauce, garnished with avocado slices, sour cream, shredded lettuce and cotija cheese. Served with arroz and refritos.

### **CAMARONES AL MOJO DE AJO**

Mexican White wild prawns sautéed in a special butter and garlic sauce. Served with arroz & frijoles.

### **CAMARONES RANCHEROS**

Mexican White wild prawns sautéed with garlic, tomatoes, poblano chiles and onions. Served with arroz and refritos.

### **CAMARONES POBLANOS**

Mexican White prawns sautéed in a creamy poblano chile sauce and topped with a light sprinkling of Queso Ranchero. Served with white rice.

### **CAMARONES CON RAJAS**

Mexican White wild prawns sautéed with garlic, poblano chiles and onions. Served with arroz and refritos.

### **FILETE ARRIERO**

Aged USDA Prime center cut 12 oz. New York steak topped with our queso fundido, flavored with chipotle chiles. Served with black beans, refried black beans and guacamole.

### **FILETE LADRILLO**

Grilled 16 oz. rib eye bone-in prime center cut beef steak with a grilled poblano chile stuffed with cotija cheese. Served with refritos and guacamole.

### **FILETE ANTIGUO**

Grilled 8 oz. aged USDA prime Filet Mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocados.

### **FILETE COSTENO**

Grilled 8 oz. center cut aged USDA Prime Filet Mignon, with your choice of a fresh Dungeness Crab Enchilada or an Enchilada with Maine Lobster in creamy pasilla sauce.

### **ARRACHERA**

Grilled 10 oz. skirt steak. Served with papas fritas, refritos and salsa tomatillo.

### **CARNE ASADA**

Aged USDA Prime center cut 12 oz. New York steak served with a grilled pasilla chile stuffed with cotija cheese. Served with refried black beans and guacamole.

### **CALLITOS MAZATLAN**

Fresh wild Scallops, U-10 chemical free, sautéed in garlic, butter and chipotle sauce. Served with white rice, black beans and avocado slices.

### **CARNE TAMPIQUENA**

Grilled aged USDA Prime center cut 6 o.z. New York steak topped with strips of chiles and onions. Served with a mole chicken enchilada, taquito, refritos and guacamole.

### **COSTILLA DE RES**

Tender, juicy Oso Bucco cut beef seared then baked in serrano chiles and tomato sauce. Served with roasted potatoes, white rice & refritos.

### **CHUeltas DE CERDO**

Pork chops sautéed in a guajilla chile and tomato sauce with nopalitos. Served with white rice & refritos.

### **PESCADO DEL DIA**

Our daily selection of grilled fresh fish. Served with white rice and zucchini, sautéed in poblano chile cream sauce and corn.

### **PESCADO A LA VERACRUZANA**

Grilled fresh fish of the day with Veracruz sauce flavored with green onions, tomatoes, cilantro, green olives, capers and serrano chiles. Served with white rice and black beans.

### **CABO AZUL**

A Maine lobster enchilada in a light creamy pasilla sauce, a grilled chile relleno stuffed with shrimp and fresh Dungeness crab in a light relleno sauce topped with cotija cheese and a shrimp taco on a flour tortilla prepared Ensenada style. Served with refried black beans and white rice.

### **CARNE Y CARMARONES**

A grilled USDA Prime center cut 8 oz. Filet Mignon served with Mexican White wild prawns, sautéed with poblano chiles and onions. Served with white rice and black beans.

### **MAR Y TIERRA (STEAK & LOBSTER)**

A grilled 8 oz. USDA Prime center cut Filet Mignon served with a Maine lobster tail sautéed in garlic butter, pasilla chiles and onions. Served with white rice and avocado slices.

## POSTRES

### **FLAN \$6**

A light custard baked with caramel sauce.

### **FRIED ICE CREAM \$6**

Vanilla ice cream rolled in corn flakes, nuts and honey, deep fried and served on a bunuelo.





# JAVIER'S PARTY AGREEMENT

Name \_\_\_\_\_ Company Name \_\_\_\_\_

Address \_\_\_\_\_

Phone# \_\_\_\_\_ Contract Date \_\_\_\_\_

Event Occasion \_\_\_\_\_ Menu: Yes  No

Menu Title (if applicable) \_\_\_\_\_

Event Date \_\_\_\_\_ Time of Event \_\_\_\_\_ # of Guests \_\_\_\_\_

Time Limit – 2-1/2 hours \_\_\_\_\_ (customer signature/acknowledgement)

Deposit Amount: \$200.00

Credit Card # \_\_\_\_\_ Exp. Date \_\_\_\_\_

**Per Person Charge \$** \_\_\_\_\_

All details must be confirmed at least 48 hours prior to party. Your deposit will be kept if you fail to cancel 48 hours in advance or do not show up for your scheduled party. The per person price quoted is for entrees only. The total charge will be for food and liquor, 20% gratuity plus 7.75% sales tax. You will be presented one bill for the total. Once the number of guests in your party has been confirmed (48 hours before) you will be charged for that number as a minimum.

(There will be no food to go or gift cards for confirmed guests who do not attend.) If more than your minimum attends, you will be charged for the actual number. Any change to menu, setup, number of guests, etc., must be confirmed at least 48 hours prior to date.

Javier's Irvine Spectrum

Customer Signature

X \_\_\_\_\_

X \_\_\_\_\_

Date \_\_\_\_\_

Date \_\_\_\_\_

# JAVIER'S PARTY MENU AGREEMENT

Name \_\_\_\_\_ Date of Event \_\_\_\_\_

## MENU SELECTIONS – PLEASE CHECK FIVE

*All entrees served with a dinner salad.*

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> POLLO ASADO              | <input type="checkbox"/> ENCHILADAS DE MARISCOS   | <input type="checkbox"/> ARRACHERA                |
| <input type="checkbox"/> MOLE POBLANO             | <input type="checkbox"/> ENCHILADAS DE CAMARONES  | <input type="checkbox"/> CARNE ASADA              |
| <input type="checkbox"/> MOLE VERDE               | <input type="checkbox"/> STEAK PICADO             | <input type="checkbox"/> FILETE ANTIGUO           |
| <input type="checkbox"/> CHILE NEGRO              | <input type="checkbox"/> CHILE VERDE              | <input type="checkbox"/> CALLITOS MAZATLAN        |
| <input type="checkbox"/> POLLO A LA CHIPOTLE      | <input type="checkbox"/> ENCHILADAS PUEBLO        | <input type="checkbox"/> CARNE TAMPIQUENA         |
| <input type="checkbox"/> MILANESA DE POLLO        | <input type="checkbox"/> CAMARONES AL MOJO DE AJO | <input type="checkbox"/> COSTILLA DE RES          |
| <input type="checkbox"/> CARNITAS                 | <input type="checkbox"/> CAMARONES RANCHEROS      | <input type="checkbox"/> CHUeltas DE CERDO        |
| <input type="checkbox"/> FAJITAS DE CARNE O POLLO | <input type="checkbox"/> CAMARONES POBLANOS       | <input type="checkbox"/> PESCADO DEL DIA          |
| <input type="checkbox"/> ENCHILADAS POBLANAS      | <input type="checkbox"/> CAMARONES CON RAJAS      | <input type="checkbox"/> PESCADO A LA VERACRUZANA |
| <input type="checkbox"/> ENCHILADAS SUIZAS        | <input type="checkbox"/> FILETE ARRIERO           | <input type="checkbox"/> CABO AZUL                |
| <input type="checkbox"/> ENCHILADAS DE CANGREJO   | <input type="checkbox"/> FILETE LADRILLO          | <input type="checkbox"/> CARNE Y CAMARONES        |

## BEVERAGE SELECTION

### APPETIZERS – at additional cost

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> CEVICHE DE PESCADO             | <input type="checkbox"/> CAMPECHANA  | <input type="checkbox"/> NACHOS DE LA CASA  |
| <input type="checkbox"/> CEVICHE DE CAMARON             | <input type="checkbox"/> QUESADILLAS DEL MAR:  | <input type="checkbox"/> NACHOS DE MARISCOS |
| <input type="checkbox"/> CEVICHE DE PULPO               | <input type="checkbox"/> Camaron <input type="checkbox"/> Langosta <input type="checkbox"/> Cangrejo | <input type="checkbox"/> TAQUITOS           |
| <input type="checkbox"/> TOSTADAS DE CEVICHE DE CAMARON | <input type="checkbox"/> CHILES TOREADOS   | <input type="checkbox"/> QUESO FUNDIDO      |
| <input type="checkbox"/> SHRIMP COCKTAIL                | <input type="checkbox"/> GUACAMOLE   |   |